

USDA United States
Department of
Agriculture

Agricultural
Marketing
Service

Dairy
Division

USDA Specifications for Margarine/Butter Blend

Effective June 27, 1993

USDA Specifications for Margarine/Butter Blend

- A. Margarine/butter blend shall comply with all applicable Federal regulations including the pertinent sections contained in CFR Title 21 Part 166 for Margarine, and the Federal Definition of Butter, Public Law 519 of 67th Congress, March 4, 1923.
- B. The margarine/butter blend delivered to CCC shall be manufactured in plants which have been inspected and approved by the Dairy Grading Branch, Dairy Division, Agricultural Marketing Service, USDA, prior to submission of offer.
- C. The margarine/butter blend shall contain a ratio of 60% vegetable oil and 40% milkfat with a minimum total fat content of 80%. The liquid vegetable oil shall be domestically produced edible soybean and/or corn oil. All oils shall be refined, bleached and deodorized. The milkfat shall be derived from cream which is comparable to the flavor requirements of U.S. Grade AA or U.S. Grade A butter. The blend shall contain not less than 1.4% and not more than 1.7% salt. It shall contain not less than 88 mg of cholesterol per 100 grams of the product. Vitamin A shall be added in such a quantity that the finished blended product contains not less than 15,000 international units per pound.

Prior to churning, the vegetable oil and cream mixture must be pasteurized at a temperature of not less than 185⁰ F. for not less than 15 seconds.

The shelf life of the margarine/butter blend should be 120 days after manufacture, when stored at 40⁰ F.

Quality Specifications.

The margarine/butter blend shall have a delicate, pleasing butter and margarine flavor, and be free from rancidity and any other objectionable flavors. This product may contain lactic acid or starter distillate to impart desirable flavors. The intensity of these flavors shall be barely identifiable and present only to a slight degree. May possess slight acid, aged, bitter, coarse, flat, and definite cooked and feed flavors.

It shall have a smooth body and texture, shall not be crumbly, grainy, gritty, oily, waxy, or leaky (droplets of moisture visible throughout the body of the product). The body shall be medium firm and may be slightly sticky.

The product shall have a uniform light to medium yellow color.

The margarine/butter blend shall be subject to a keeping quality test of 7 days incubation

at 72⁰ F. to be performed by AMS at the time of grading.

D. Offerer must supply product that complies with the following requirements:

- (1) The margarine/butter blend shall be immediately cooled and maintained between 35⁰ F. to 40⁰ F. after manufacture until delivery to CCC. Freezing is not recommended due to oiling off when thawed at room temperature.
- (2) The blend must be at least 48 hours old when graded.

Container and Marking Specifications.

Containers.

At the time of sampling, the margarine/butter blend must be packaged in containers conforming with specifications set forth in DACO-Dairy as amended.

Type and size of containers will be provided for in the ASCS purchase announcement.